



Michelle A. Smith, CEO

“ Opportunities for Caribbean cocoa/chocolate producers in Europe.”

The importance cost /benefit of the retail infrastructure for the chocolate industry as gifts, souvenirs, hotels and high end consumers are your market

Cocoa and the process that is needed to bring it to the consumers. It is challenging for chocolatiers and other individuals or groups to produce their goods. The difficulty to get these products in the hotels and to high end consumers can be said to be as follows:

- Finance for packaging, labelling and equipment
- Marketing

What is the problem?

- There is a niche market available in the Jamaican Diaspora throughout the Caribbean region the USA, Canada, U.K., and Europe for foods with a Jamaican flavor and flair. We also believe the market is ready for handcrafted, personalized, fresh products without additives made in Jamaica.

As a member of the Jamaica Manufacturers Association we are poised to leverage from the Buy Jamaica Build Jamaica Campaign.



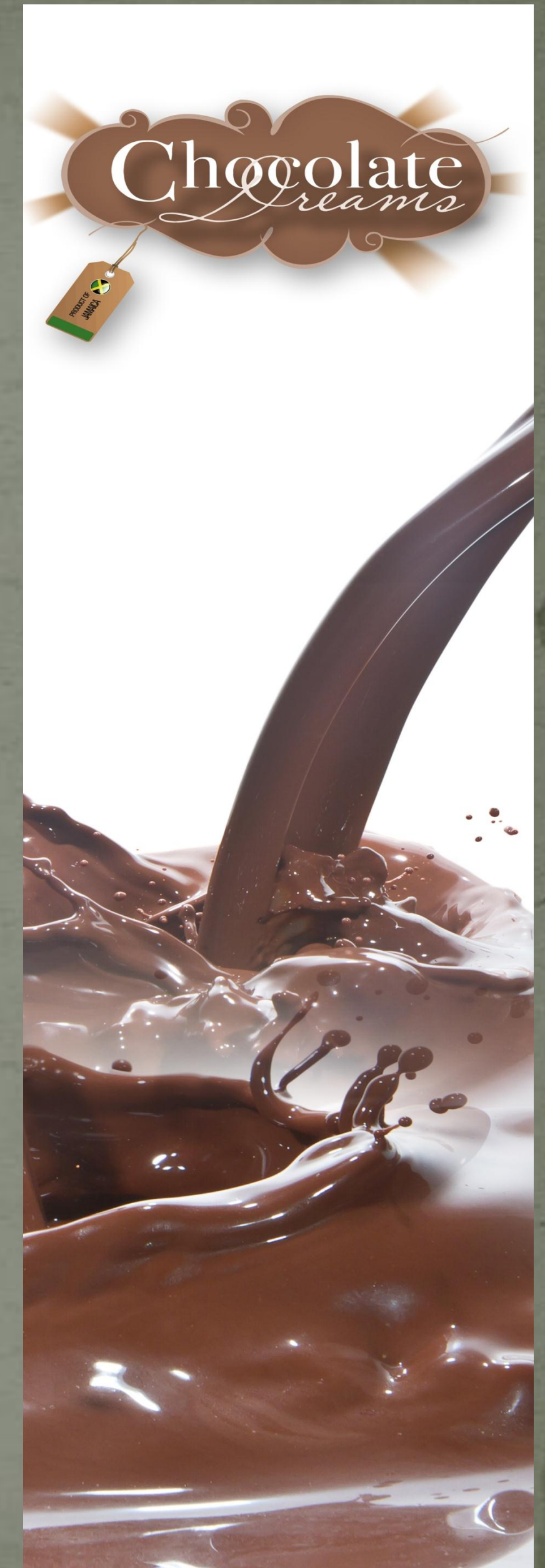
Our solutions

Providing exotic and decadent choices of dessert to households, cafes and restaurants in the Caribbean region, as well as USA, Canada, UK and Europe will require proper infrastructure and systems to ensure that producers in the chocolate industry gets the assistance they need.

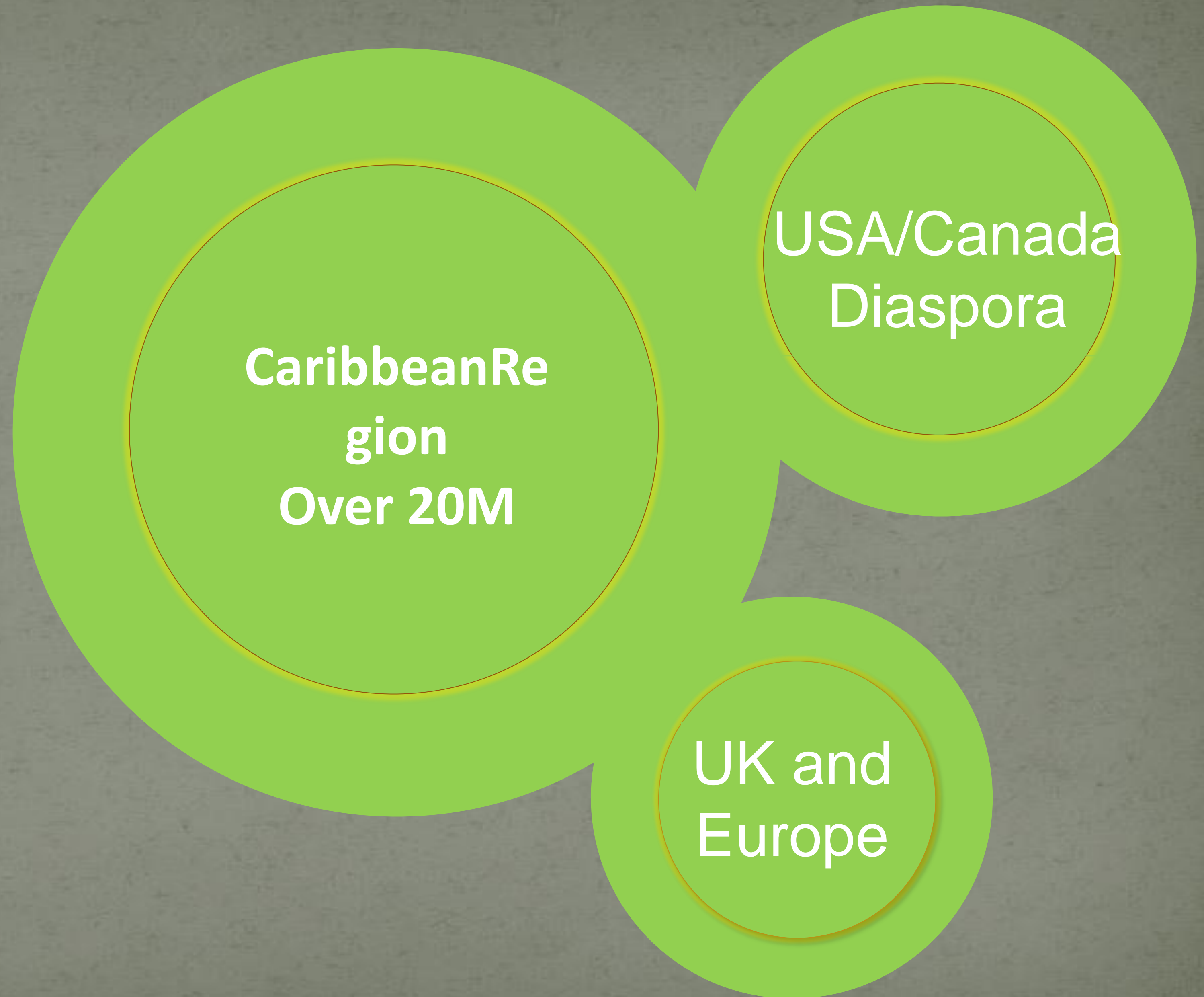


Our advantages

- Brand strength in Jamaica and the Caribbean is powerful. Customer base of over 5000. Over 16000 fans and followers on social media.
- We are currently providing turn down service chocolate for the Goddard Catering Company (British Airway and Condor Airlines) Half Moon Hotel , Royalton White Sand, Secrets Hotel and Spa
- Experienced in the local market for over nine years.
- We currently sell our restaurant cheesecakes/baked products to Coffee Traders Ltd (Café Blue), Spanish Court Hotel Jahva Café, Scoops Café, Burger King, and Scotchies.



The market



Market opportunity

Potential to capture the Diaspora market of over 20M in the Caribbean region as well as the Diaspora in the USA/Canada, the UK/Europe.

Product overview

White Chocolate Cheesecake

This White Chocolate Cheesecake is just one of the cheesecakes that we offer. Featuring a rich, creamy filling and set in cracker crust, this pre-sliced cake is topped with white chocolate shavings. We have been making this decadent cheesecake for years and the time and effort devoted to quality is evident in each and every slice.

Cherry Surprise - Maraschino Cherries soaked in Jamaican "whites" enrobed with white chocolate or dark chocolate.

Chocolate Butter Crunch - Crunchy Toffee Center coated in dark chocolate and roasted pecans

Sea Salt Caramel - Sea salt lightly mixed with a traditional soft, buttery caramel and enrobed in white, milk and dark chocolate.

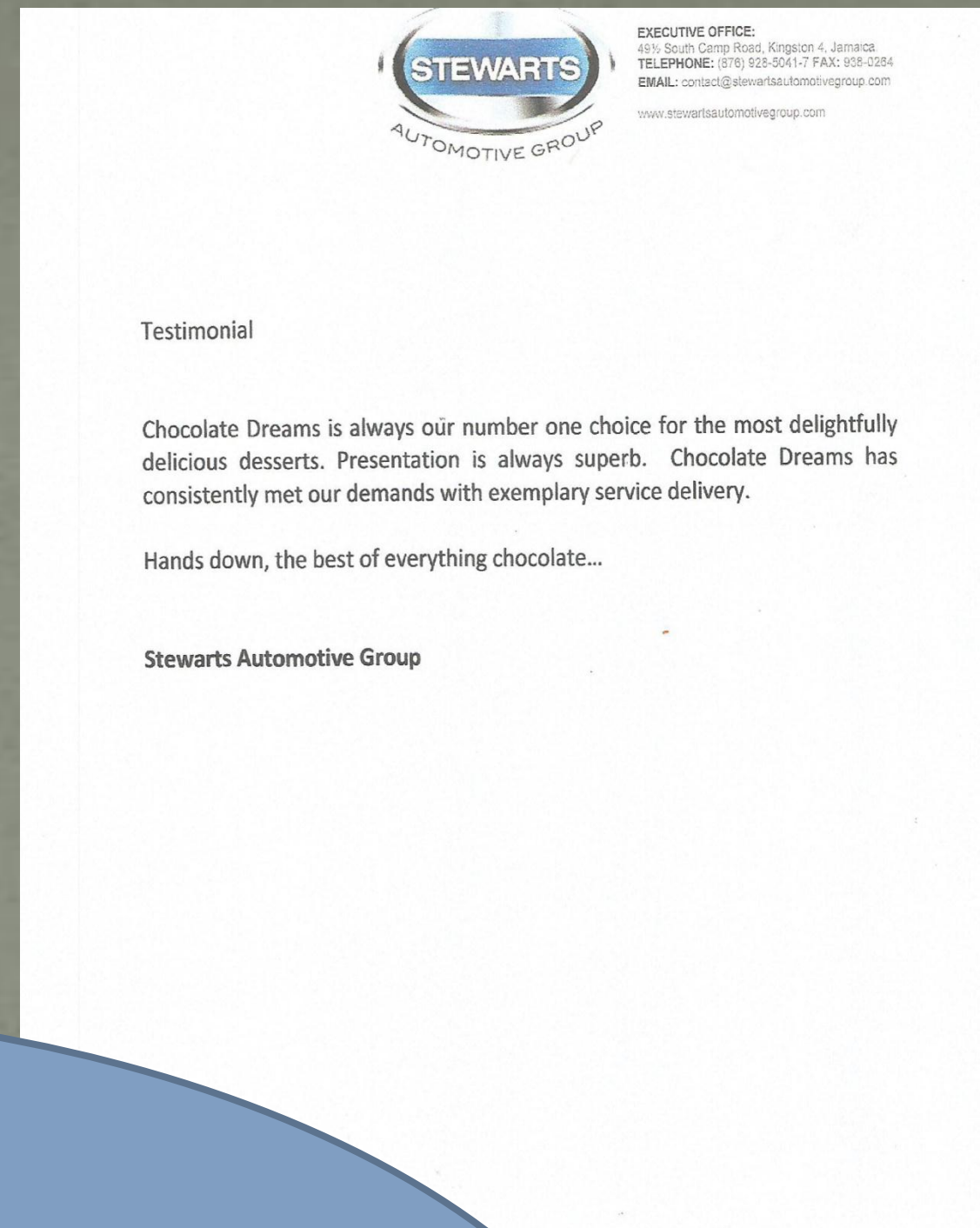
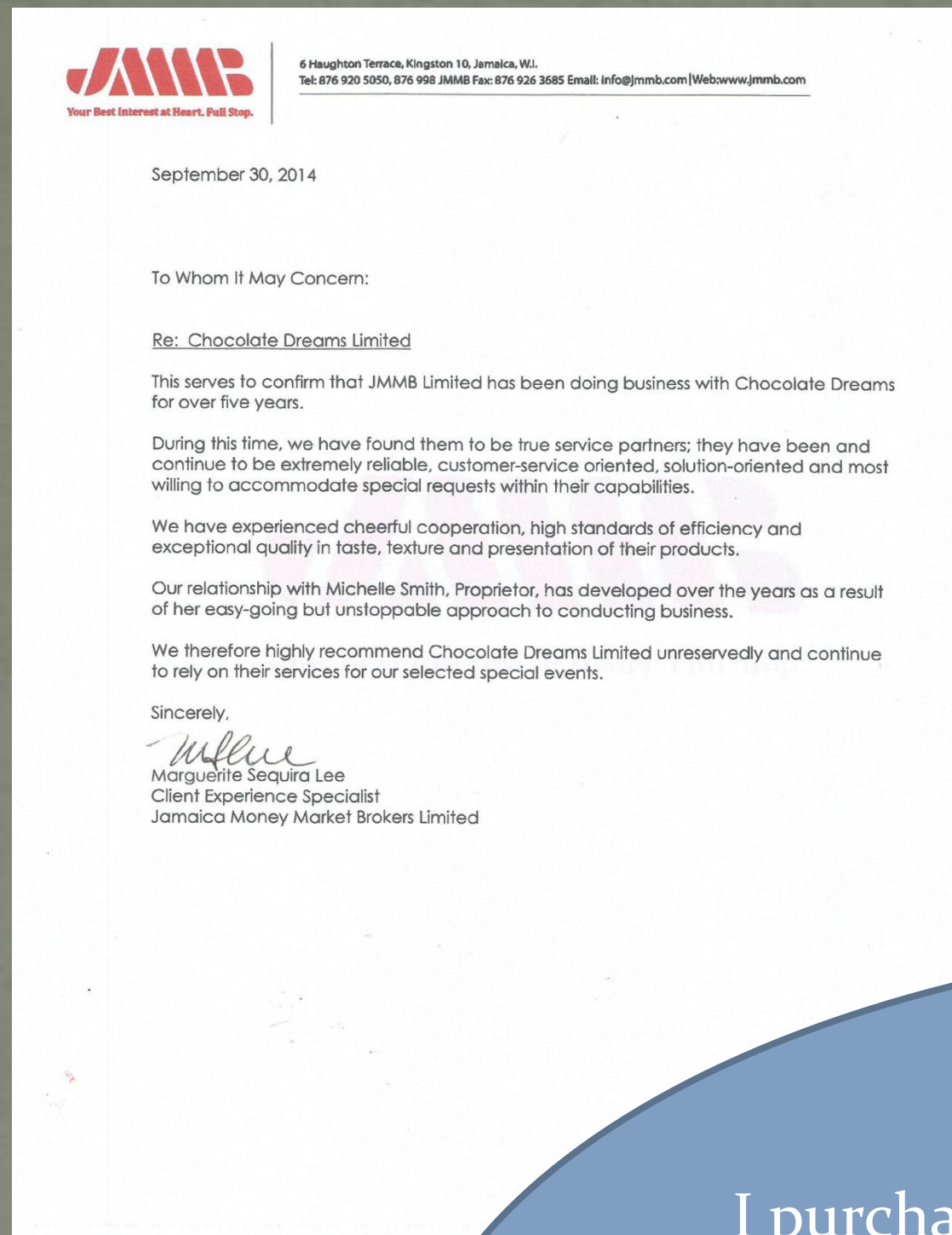
Chocolate Covered Coffee Beans - Jamaican Coffee Beans roasted especially for eating enrobed in dark chocolate

We have been recognised

- NCB National Builder Award
- Heart Trust Entrepreneurial Award for Female Entrepreneur of the Year 2012
- Caribbean Fine Cocoa Forum in recognition of Pioneering Achievements in Fine Cocoa 2011-12
- Jamaica Observer Food Awards Baker of the Year 2013
- National Continental Baking Company “Bold Ones of Manufacturing” May 2010



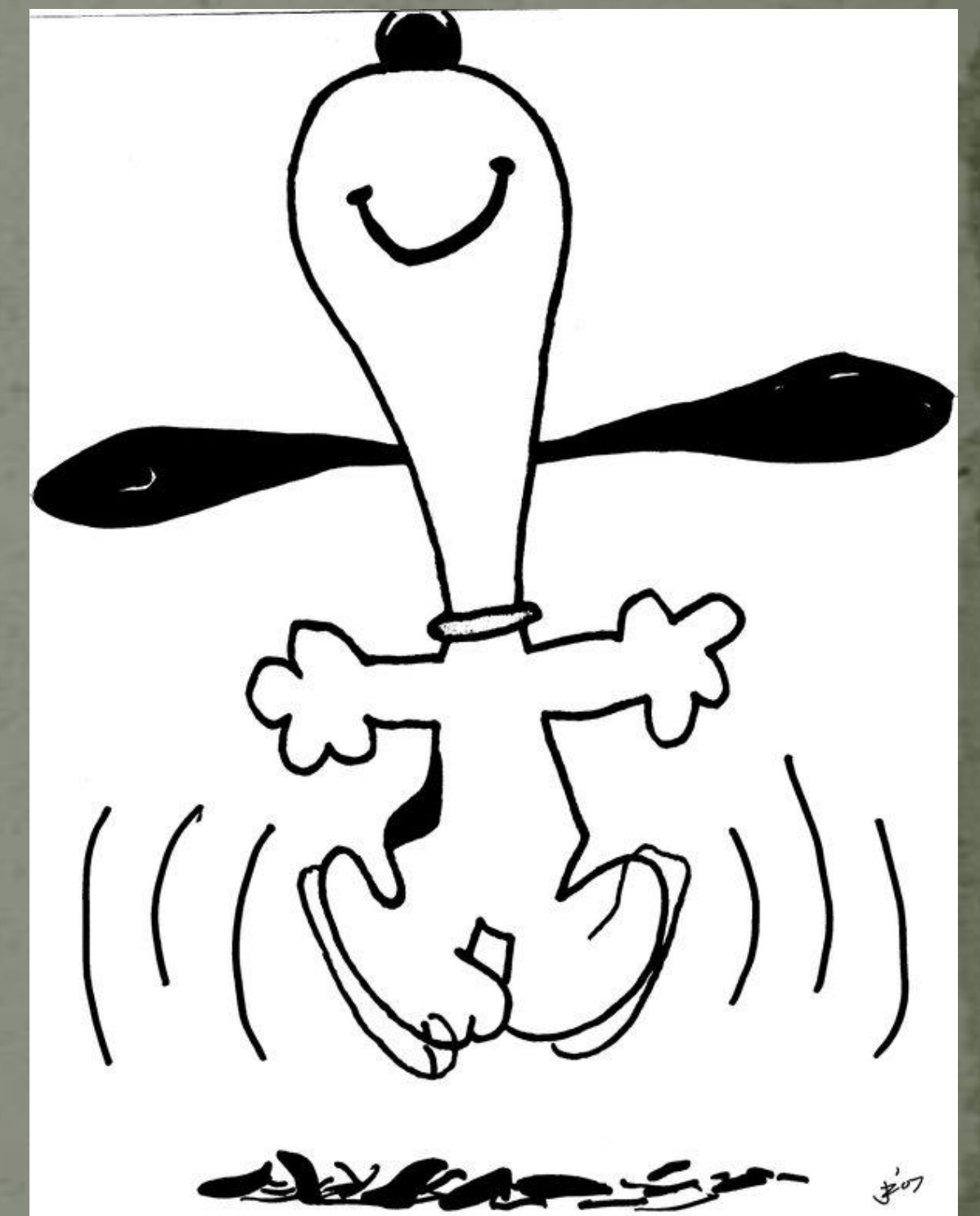
And our clients say so!



I purchase Chocolate Dreams' White Chocolate Cheesecake every year for my boyfriend's birthday. He loves cheesecake and he absolutely loves theirs. I have to say as well this is one of the best cheesecakes I have ever had. I would recommend this product to anyone, it is so fresh and absolutely delicious. Kerry-Ann Lyn

HAPPY CUSTOMERS

"A satisfied customer is the best business strategy of all."



Contact



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